

# Maple Glazed Roasted Chicken Legs

**Makes:** 50 servings

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Ingredients	Weight	Measure
Maple syrup		2 cups
Olive oil		2 Tbsp
Dijon mustard		2 cups
Balsamic vinegar		1/2 cup
Ground black pepper		1 Tbsp
Granulated garlic		1 Tbsp
Raw chicken drumsticks with bone, with skin (at least 3.7 oz each)	11 lb, 9 oz	50 each

## Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	180	
Total Fat	5.1 g	
Protein	22.6 g	
Carbohydrates	9.11 g	
Dietary Fiber	0.05 g	
Saturated Fat	1.26 g	
Sodium	203 mg	

## Directions

1. Glaze: In a bowl, whisk maple syrup, oil, mustard, vinegar, pepper, and garlic. Whisk until smooth.
2. Toss the chicken legs with the glaze. Place chicken pieces in a sheet pan which has been lightly coated with pan release spray. Bake for 20 minutes. Brush any remaining glaze over the chicken legs. Turn the chicken legs. Continue to bake for 15 minutes.
3. Bake until golden brown: conventional oven: 350 degrees F for 35 minutes or convection oven: 325 degrees F for 30 minutes.

## Notes

Serving Tips:

CCP: Heat to 165 degrees F or higher for at least 15 seconds. CCP: Hold for hot service at 135 degrees F or higher.